

We claim:

1. A liquid foamer product, comprising:
a quantity of aqueous liquid hydrolyzed grain protein; and
an amount up to about 10% by weight of initially solid hydrolyzed grain protein
solubilized in said liquid hydrolyzed grain protein.
2. The product of claim 1, said product containing from about 78 to 85%
by weight total hydrolyzed grain protein therein.
3. The product of claim 2, said foamer product containing from about 80
to 83% by weight total hydrolyzed grain protein therein.
4. The product of claim 1, said product having a pH of from about 3-6.
5. The product of claim 4, said product having a pH of from about 4-5.
6. The product of claim 1, said product having a solids content of from
about 15-25% by weight.
7. The product of claim 6, said product having a solids content of from
about 17-22% by weight.
8. The product of claim 1, said product having up to about 2.5% by
weight ash therein.
9. The product of claim 8, said product having up to about 1.5% by
weight ash therein.

10. The product of claim 1, said liquid hydrolyzed grain protein selected from the group consisting of wheat gluten, soy protein, rice protein, oat protein, corn gluten, jojoba protein and mixtures thereof.

11. The product of claim 10, said liquid hydrolyzed grain protein being hydrolyzed wheat gluten protein.

12. The product of claim 1, said liquid hydrolyzed grain protein containing from about 14 to 20% by weight protein therein.

13. The product of claim 12, said liquid hydrolyzed grain protein containing from about 16 to 19% by weight protein therein.

14. The product of claim 1, said initially solid hydrolyzed grain protein being present at a level of from about 1-10% by weight.

15. The product of claim 14, said initially solid hydrolyzed grain protein being present at a level of from about 2-6% by weight.

16. The product of claim 1, said product exhibiting an initial shaker foam test height of at least about 140 ml, and a final shaker foam test height which is at least about 70% of said initial shaker foam test height.

17. The product of claim 16, said amount of said initially solid hydrolyzed grain protein being at least about 95% solubilized in said aqueous liquid hydrolyzed grain protein.

18. A method of preparing a liquid foamer product comprising the steps
of:

providing a quantity of aqueous liquid hydrolyzed grain protein; and
solubilizing in said aqueous liquid hydrolyzed grain protein an amount up to about
10% by weight of an initially solid hydrolyzed grain protein to form said
foamer product.

19. The method of claim 18, said product containing from about 78 to 85%
by weight total hydrolyzed grain protein therein.

20. The method of claim 19, said product containing from about 80 to 83%
by weight hydrolyzed grain protein therein.

21. The method of claim 18, said product having a pH of from about 3-6.

22. The method of claim 21, said product having a pH of from about 4-5.

23. The method of claim 18, said product having a solids content of from
about 15-25% by weight.

24. The method of claim 23, said product having a solids content of from
about 17-22% by weight.

25. The method of claim 18, said product having up to about 2.5% by
weight ash therein.

26. The method of claim 25, said product having up to about 1.5% by
weight ash therein.

27. The method of claim 18, said liquid hydrolyzed grain protein selected from the group consisting of wheat gluten, soy protein, rice protein, oat protein, corn gluten, jojoba protein and mixtures thereof.

28. The method of claim 27, said liquid hydrolyzed grain protein being hydrolyzed wheat gluten protein.

29. The method of claim 18, said liquid hydrolyzed grain protein containing from about 14 to 20% by weight protein therein.

30. The method of claim 29, said liquid hydrolyzed grain protein containing from about 16 to 19% by weight protein therein.

31. The method of claim 18, said initially solid hydrolyzed grain protein being present at a level of from about 1-8% by weight.

32. The method of claim 31, said initially solid hydrolyzed grain protein being present at a level of from about 2-6% by weight.

33. The method of claim 18, said product exhibiting an initial shaker foam test height of at least about 140 ml, and a final shaker foam test height which is at least about 70% of said initial shaker foam test height.

34. The method of claim 33, said amount of said initially solid hydrolyzed grain protein being at least about 95% solubilized in said aqueous liquid hydrolyzed grain protein.

35. A personal care product selected from the group consisting of bubble baths, hair shampoos and shampoo conditioners, hair styling gels, hair conditioners, hair reparatives, sunscreens, shaving creams, and bath and shower gels which includes therein a quantity of the foamer product of claim 1.

36. The personal care product of claim 35, said foamer product being present at a level of from about 3 to 10% by weight in the personal care product.

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